

DOSF634X

classic

60cm "Classic" Multifunction Double Oven, Stainless Steel & Eclipse Glass
Energy Rating AA



Main Oven

- 4 functions

'Eclipse glass' - an innovative black glass which appears black when the oven is off, yet transparent when the oven is turned on, offering enhanced visibility into the oven cavity

- Air cooling system
- Closed door grilling
- Removable inner door glass
- Easy clean enamel interior
- 5 cooking levels, metal side supports
- Oven capacity: gross – 79 litres, net – 70 litres



Auxiliary Oven

- 4 functions

'Eclipse glass' - an innovative black glass which appears black when the oven is off, yet transparent when the oven is turned on, offering enhanced visibility into the oven cavity

- Air cooling system
- Closed door grilling
- Removable inner door glass
- Easy clean enamel interior
- 2 cooking levels
- Oven capacity: gross – 41 litres, net – 35 litres

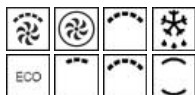
Standard accessories:

- 2 x Extra deep tray (40mm deep)
- 2 x Chrome shelves
- 2 x Grill mesh

Nominal power 5.6kW

- Supply can vary depending on usage, please consult a qualified electrician for ampere requirement

Functions



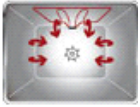
Main oven

Auxiliary oven





Main oven



Fan with grill element:

The fan reduces the fierce heat from the grill, providing an excellent method of grilling various foods, chops, steaks, sausages etc. giving even browning and heat distribution, without drying out the food. The top two levels recommended for use, and the lower part of the oven can be used to keep items warm at the same time, an excellent facility when cooking a grilled breakfast. Half grill (centre portion only) is ideal for small quantities of food.



Circulaire:

The combination of the fan and circular element around it gives a hot air cooking method. This provides many benefits including no preheat if cook time is more than 20 minutes, no flavour transfer when cooking different foods at the same time, less energy, and shorter cook times. Good for all types of food.



Grill element:

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



Snowflake:

With the switch on this symbol, no heating is possible even if the thermostat is turned.

Auxiliary oven



ECO:

The combination of the grill, fan and lower element is particularly suitable for cooking small quantities of food.



Half grill:

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



Grill element:

For rapid cooking and browning of foods. Best results can be obtained by using the top shelf for small items, the lower shelves for larger ones, such as chops or sausages. For half grill heat is generated only at the centre of the element, so is ideal for smaller quantities.



Upper and lower element only:

A traditional cooking method best suited for single items located in the centre of the oven. The top of the oven will always be hottest. Ideal for roast, fruit cakes, bread etc.

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classic

double oven
60 cm
stainless steel
energy rating A++
electric

